

## AMENDMENTS TO THE CLAIMS:

Claims 13-24 are canceled without prejudice or disclaimer. Claims 25-46 are added. The following is the status of the claims of the above-captioned application, as amended.

Claims 1-24 (Canceled).

Claim 25 (New). A method of producing ethanol, comprising the steps of:

- (a) preliquefying a mash comprising a starch containing material and water in the presence of a beta-glucanase to form preliquefied mash;
- (b) gelatinizing the preliquefied mash by jet cooking to form gelatinized starch; ←
- (c) liquefying the gelatinized starch in the presence of an alpha-amylase, a beta-glucanase and a xylanase to form dextrin;
- (d) saccharifying the dextrin to form saccharide;
- (e) fermenting the saccharide of step (d) to produce ethanol; and
- (f) recovering the ethanol.

✓ Claim 26 (New). The method of claim 25, wherein the beta-glucanase is derived from a strain of *Bacillus*.

✓ Claim 27 (New). The method of claim 25, wherein the xylanase is derived from a strain of *Aspergillus*.

✓ Claim 28 (New). The method of claim 27, wherein the xylanase is derived from a strain of *A. aculeatus*.

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Claim 29 (New). The method of claim 25, wherein the liquefaction of step (c) is performed in the presence of an endoglucanase in addition to the alpha-amylase, beta-glucanase, and xylanase.

Claim 30 (New). The method of claim 29, wherein the endoglucanase is derived from a strain of *Trichoderma*.

Claim 31 (New). The method of claim 30, wherein the endoglucanase is derived from a strain of *T. reesei*.

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Claim 32 (New). The method of claim 26, wherein the liquefaction of step (c) is performed in the presence of an endoglucanase in addition to the alpha-amylase, beta-glucanase, and xylanase.

*Claim*  
*33*  
*33* Claim 33 (New). The method of claim 32, wherein the endoglucanase is derived from a strain of *Trichoderma*.

*Claim*  
*34*  
*34* Claim 34 (New). The method of claim 33, wherein the endoglucanase is derived from a strain of *T. reesei*.

Claim 35 (New). The method of claim 25, wherein the saccharification is performed using a beta-amylase, glucoamylase, or maltogenic amylase.

Claim 36 (New). The method of claim 25, wherein the starch containing material is obtained from cereals and/or tubers.

Claim 37 (New). The method of claim 25, wherein the starch containing material is selected from the groups consisting of maize, wheat, barley, rye, millet, sorghum, and milo.

Claim 38 (New). The method of claim 25, wherein the starch containing material is selected from the groups consisting of potato, sweet potato, cassava, tapioca, sago, and banana.

Claim 39 (New). The method of claim 25, wherein the fermentation is performed using a microorganism.

Claim 40 (New). The method of claim 39, wherein the microorganism is a *Zymomonas* species or a *Sacharomyces* species.

Claim 41 (New). The method of claim 25, wherein the fermentation or saccharification is carried out in the presence of a phytase and/or protease.

Claim 42 (New). The method of claim 25, wherein the preliquefaction in step (a) is performed at a temperature in the range of 45-70°C for a period of 5-60 minutes.

~~Claim 43 (New).~~ The method of claim 25, wherein the liquefaction in step (c) is performed , which is carried out at a temperature in the range of 80-90°C for a period of 10-120 minutes.

~~Claim 44 (New).~~ The method of claim 25, wherein the saccharification and fermentation are performed as separate steps.

~~Claim 45 (New).~~ The method of claim 25, wherein the saccharification and fermentation are performed simultaneously.